

Blueberry Cheesecake

Written by Friends' Contribution

A blueberry cheesecake with a fresh or frozen blueberry glaze.

Cook Time: 1 hour,

10 minutes

Total Time: 1 hour, 10 minutes

Ingredients:

- 2 packages (16 ounces total) cream cheese, room temperature
- 2 cups cottage cheese
- 1 1/2 cups sugar
- 4 eggs, slightly beaten
- 6 tablespoons cornstarch
- 6 tablespoons all-purpose flour
- 1 1/2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1/2 cup melted butter or margarine
- 2 cups sour cream

Preparation:

Combine cream cheese and cottage cheese in a large mixing bowl; beat until smooth. Gradually add sugar, beating well. Add eggs and beat until well blended. Add cornstarch, flour, lemon juice, and vanilla; stir well. Add melted butter and sour cream, beating until smooth.

Pour filling into 10-inch springform pan with graham cracker crust (below). (Place a shallow baking pan on the bottom rack of the oven with about an inch of hot water.) Bake cheesecake in center of oven at 325° for about 70 minutes, or until firm around edges. Turn off oven and let cheesecake cool with oven for 2 hours. Remove from oven and cool completely. Remove from pan; refrigerate. When completely chilled, top with blueberry glaze (below).

Graham Cracker Crumb Crust

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter or margarine
- 2 teaspoons sugar

Combine crumbs, melted butter, and sugar; press into the bottom of a 10-inch springform pan.

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Blueberry Glaze

- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 2 cups fresh or frozen blueberries, divided

In a 1-quart saucepan combine sugar and cornstarch. Stir in water. Crush 1/2 cup blueberries; add to sugar and water mixture. Cook over medium heat, stirring constantly, until mixture is thickened and begins to bubble. Continue to boil gently for about 2 minutes, or until blueberry glaze mixture is clear. Cool completely. Arrange remaining blueberries over the top of the cheesecake. Pour cooled blueberry glaze over berries. Keep blueberry cheesecake tightly covered in refrigerator.